

ISSUED "A" PLACARD  
NO. 02988

Department of Public Health and Social Services  
Division of Environmental Health  
**Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular			0	8/18/2020	SUBWAY- UNIVERSITY CASTLE MALL
Follow-up	✓	✓		TIME IN 10:00	TIME OUT 10:15
Complaint			RATING	SANITARY PERMIT NO.	PERMIT HOLDER
Investigation			A	200702168	LOT 5370-2-1-1 & 5371-1 REM-1-R
Other:				LOCATION (Address)	
				MANILA MANGILAO	
ESTABLISHMENT TYPE				AREA	TELEPHONE
RESTAURANT				4	7345525
				No. of Risk Factor/Intervention Violations	0
				No. of Repeat Risk Factor/Intervention Violations	0
				RISK CATEGORY 3	

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status		COS	R	PTS
<b>Supervision</b>				
1	IN OUT			6
Person in charge present, demonstrates knowledge, and performs duties				
<b>Employee Health</b>				
2	IN OUT			6
Management awareness, policy present				
3	IN OUT			6
Proper use of reporting, restriction & exclusion				
<b>Good Hygienic Practices</b>				
4	IN OUT N/A N/O			6
Proper eating, tasting, drinking, betelnut, or tobacco use				
5	IN OUT N/A N/O			6
No discharge from eyes, nose, and mouth				
<b>Preventing Contamination by Hands</b>				
6	IN OUT N/A N/O			6
Hands clean and properly washed				
7	IN OUT N/A N/O			6
No bare hand contact with ready-to-eat foods or approved alternate method properly followed				
8	IN OUT			6
Adequate handwashing facilities supplied & accessible				
<b>Approved Source</b>				
9	IN OUT			6
Food obtained from approved source				
10	IN OUT N/A N/O			6
Food received at proper temperature				
11	IN OUT			6
Food in good condition, safe, and unadulterated				
12	IN OUT N/A N/O			6
Required records available: shellstock tags, parasite destruction				
<b>Protection from Contamination</b>				
13	IN OUT N/A			6
Food separated and protected				
14	IN OUT N/A			6
Food contact surfaces: cleaned & sanitized				
15	IN OUT			6
Proper disposition of returned, previously served, reconditioned, and unsafe food				
<b>Potentially Hazardous Food (TCS Food)</b>				
16	IN OUT N/A N/O			6
Proper cooking time and temperatures				
17	IN OUT N/A N/O			6
Proper reheating procedures for hot holding				
18	IN OUT N/A N/O			6
Proper cooling time and temperatures				
19	IN OUT N/A N/O			6
Proper hot holding temperatures				
20	IN OUT N/A			6
Proper cold holding temperatures				
21	IN OUT N/A N/O			6
Proper date marking and disposition				
<b>Consumer Advisory</b>				
22	IN OUT N/A			6
Consumer Advisory provided for raw or undercooked foods				
<b>Highly Susceptible Populations</b>				
23	IN OUT N/A			6
Pasteurized foods used; prohibited foods not offered				
<b>Chemical</b>				
24	IN OUT N/A			6
Food additives: approved and properly used				
25	IN OUT			6
Toxic substances properly identified, stored, used				
<b>Conformance with Approved Procedures</b>				
26	IN OUT N/A			6
Compliance with variance, specialized process, and HACCP plan				

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status		COS	R	PTS
<b>Safe Food and Water</b>				
27	Pasteurized eggs used where required			1
28	Water and ice from approved source			2
29	Variance obtained for specialized processing methods			1
<b>Food Temperature Control</b>				
30	Proper cooling methods used; adequate equipment for temperature control			1
31	Plant food properly cooked for hot holding			1
32	Approved thawing methods used			1
33	Thermometer provided and accurate			1
<b>Food Identification</b>				
34	Food properly labeled; original container			1
<b>Prevention of Food Contamination</b>				
35	Insects, rodents, and animals not present			2
36	Contamination prevented during food preparation, storage & display			1
37	Personal cleanliness			1
38	Wiping cloths: properly used and stored			1
39	Washing fruits and vegetables			1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.				
Person in Charge (Print and Sign) <u>MARITA</u>				
Date: <u>8-18-20</u>				
DEH Inspector (Print and Sign) <u>T. SHIMIZU</u>				
Follow-up (Circle one): YES <u>NO</u> Follow-up Date				

REMOVED CLOSURE NOTICE